

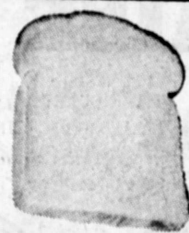
FIRST BREAD IMPROVEMENT YOU CAN ACTUALLY SEE! NEW WONDER "SOFT WHIPPED"



has **NO
HOLES...
NO
STREAKS**



COMPARE



ORDINARY BREAD WITH NEW WONDER "SOFT WHIPPED"



**SEE THE
DIFFERENCE**



**FEEL THE
DIFFERENCE**



**TASTE THE
DIFFERENCE**

New **MAGIC
PROCESS**
Makes Bread Like Cake!

The Wonder Bakers have it... a bread that looks like cake... tender, creamy-smooth angel food cake! And it's got a heavenly taste you'll love.

The secret's in the magic way it's made. Wonder "Soft Whipped" Bread is made from a batter, not from a dough. A special process mixes and blends this finely measured batter, gently whips it smooth. The result: Wonder "Soft Whipped" Bread gives you perfect texture in every slice—no holes, no streaks! No holes mean no jelly, jam and catsup drips. No streaks mean every bite is smooth, tender and so digestible.

Get a loaf. Try one slice. One bite will tell you: Wonder "Soft Whipped" is the best bread you've ever eaten.



TORRANCE HERALD
THURSDAY, MARCH 15, 1962

**AMONG
MY
SOUVENIRS**

Favored recipes are those to be used over and over again. Bury them in your files so that you know where they are but so they won't come to light each week.

Here are two we had forgot for the nonce but have made today and pass along to you for YOUR today.

FAVORITE SALAD

1 pkg. raspberry gelatin
1 cup hot water
½ cup cold water
1 small orange, cut fine
½ cup crushed pineapple, drained
1 (1 lb.) can whole cranberry sauce
¾ cup chopped nuts

Dissolve gelatin thoroughly in water hot enough for that purpose. Add cold water or pineapple juice, drained from fruit. Refrigerate to begin to set.

When gelatin has reached the consistency of unbeaten egg white, add other ingredients. Mold in ring mold or individual molds. Refrigerate to gel.

Serve on greens of choice with or without dressing.

CRAB SUPREME

½ cup butter
½ cup flour
2 cups milk (see directions)
1 tsp. salt
¼ tsp. freshly ground pepper
½ lb. process cheese
6 hard-cooked eggs
1 (4-oz) can mushrooms
2 cups cooked fresh asparagus
1 can crabmeat
2 tbs. Creme sherry

Hard cook eggs and cool rapidly. Clean, cut into 1-inch pieces and cook asparagus to crisp tenderness.

Drain mushrooms, reserving juice. Measure and add milk to make 2 cups. Melt butter, blend in flour. Add milk and cook until smooth and thickened, stirring constantly.

Add cheese and stir until melted. Add salt, pepper and sherry. Blend in mushrooms, eggs cut in quarters lengthwise (4 of them reserving 2 of them to be sliced for top), asparagus and crab meat.

Stir carefully to avoid mashing ingredients. Heat to piping hot and serve in toast cups.

Honey Cake Satisfies Sweet Tooth

There comes that time when dessert must be cake. When that bell rings, try this recipe for Honey Graham Spice Cake listed by the Honey Advisory Board as one of their ten best.

This cake is baked in one layer and has a coconut topping to be broiled. Because this cake travels well, plan to bake it when you are invited to come and bring your own cake!

HONEY GRAHAM SPICE CAKE

½ cup shortening
1 tsp. vanilla extract
1 cup honey
2 eggs
¾ cup sifted flour
1½ tsp. baking powder
¼ tsp. soda
¼ tsp. nutmeg
½ tsp. cinnamon
1¾ cup fine graham cracker crumbs (22 crackers)
¾ cup milk

Cream shortening and vanilla. Add honey in fine stream while creaming. Continue creaming until light and fluffy. Add eggs, one at a time, beating well after each addition.

Sift together flour, salt, baking powder, soda, nutmeg and cinnamon. Mix lightly with graham cracker crumbs.

Add alternately with milk to creamed mixture. Start and end with dry ingredients. Pour into well greased 8x12-inch baking pan.

Bake at 350 degrees 35 to 40 minutes. Remove from oven. Spread surface of hot cake with Honey Coconut Topping. Broil until coconut is lightly browned. Watch carefully to avoid scorching.

HONEY COCONUT TOPPING

3 tbs. butter
¼ cup undiluted evaporated milk or cream
½ cup honey
½ tsp. vanilla extract
1 cup fine-grated coconut

Combine butter, cream, honey and vanilla extract in saucepan. Bring to boil slowly over low heat, stirring constantly. Remove from heat.

Add coconut. Blend well. Spread over top of warm cake and broil until coconut is lightly browned.

GREAT NUTRITION, TOO—Helps Build Strong Bodies 12 Ways!

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